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ISSUANCES

of the

Meat and Poultry Inspection Program

September 1977



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CONTENTS

MPI Bulletins

77-114-A, Checklist
of MPI Bulletins

Changes

77-9, Meat and
Poultry Inspection
Manual

77-9, Meat and
Poultry Inspection
Regulations

UNITED STATES DEPARTMENT OF AGRICULTURE
Food Safety and Quality Service
Meat and Poultry Inspection Program
Washington, D.C. 20250

FSQS Management and Communication System

DISTRIBUTION CODES

Recipient	<u>1/</u> New Code		<u>2/</u> Old Codes
	Separate	Combined	
INTERNAL			
Washington			
Office of Deputy Administrator	M01	M90	A
Scientific and Technical Services	M02	(M01-M03)	I, J
Field Operations	M03		L
Field			
STS Laboratories	M04		M
STS Data Processing Centers	M05		M
Implant Compliance	M06		N
Compliance Field Offices	M07		N
Training Centers	M08		O
Regional Offices	M09		Q
Area and Subarea Offices	M10		P
Circuit Supervisors	M11		P
Headquarters Points		M92	
Federal (All IIC's)	M12	(M04-M14)	S
Talmadge-Aiken	M93		
Moisture Controllers, Relief	-		
Inspectors, Interchange Personnel	M13		
Import Offices	M14		
Inspectors	-		T
Poultry Slaughter	M15		
Meat Slaughter	M16		
Poultry Processing	M17		
Meat Processing	M18		
EXTERNAL			
Plant Management			U
Poultry Slaughter	M25		
Meat Slaughter	M26	M94	
Poultry Processing	M27	(M25-M28)	
Meat Processing	M28		
State Directors of Meat and/or Poultry Inspection	E61		U-2

1/ Codes now in use for identifying distribution of FSQS-MPI material.

2/ Codes previously used for identifying distribution of MPI material.

INFORMATION FOR: MPI Employees and Interested Parties

CHECKLIST OF MPI BULLETINS

This checklist includes active bulletins published on or before August 31, 1977, and obsolete bulletins canceled April 1 through August 31, 1977. Bulletins not appearing on this list (except those published after August 31, 1977) are obsolete and should be removed from active files.

BULLETINS			BULLETINS (cont'd)		
Number Date	Subject	Distribution Codes	Number Date	Subject	Distribution Codes
11 6/23/72	Plant Operating Schedules Working Conditions, Poultry Plants	S-12,S-13 ES-14,S-15 ES-16, ES 16-1, ES 16-2, S-17, S-18 (Poultry Plants)	440 10/3/73	MPI Responsibilities in Retail Stores	N,Q,U-2
			449 10/12/73	MPI Directive 920.1 Procedure for Submitting Label Applications	Q,P,T,U
235 3/15/73	Nutritional Labeling	EA-ET, U-U-2	456 10/19/73	Warm Cut-Up and Deboning of Poultry	Q
263 4/6/73	Waste Disposal Permit	P,Q,U-2	503 12/5/73	Chemical Sanitizing of Mech- anical Poultry Eviscerators	Q,P,S,U
264 4/11/73	Criteria for Granting Inspection When There is Evidence of Questionable Activities by the Applicant as Specified in Section 401 of the FMIA or Section 18(a) of the PPIA	A-L,N-Q	506 12/6/73	Labeling Spices, Flavorings, and Colorings	Q,P,S,U-U-2
			542 12/26/73	Labeling USDA Specification Product	Q,P,T,U-U-2
			553 1/2/74	Extension of Time for Cured Meat Product Labeling	Q,P,T,U-U-2
367 8/1/73	Meat Trimmings	Q,P,T,U, U-2	563 1/2/74	Labeling Frozen Dinners	Q,P,T,U-U-2
370 8/2/73	Distribution of Evaluation Incident Reports	N,K,A	586 1/24/74	Certified Pork--Trichinae Control by Refrigeration	Q,P,T,U-U-2
388 8/10/73	Meat Trimmings	Q,P,T,U	597 1/29/74	Custom Slaughtering and Preparation of Carcasses of Equines	Q,P,U-2
392 8/10/73	Cured Meat Product Labeling	Q,P,T, U-U-2	611 2/14/74	Exports of Horsemeat to the United Kingdom	P,Q,T,U-U-1
398 8/16/73	Percentage Labeling Guidelines	Q,P,T, U-U-2	616 2/22/74	MPI Bulletin 367	Q,P,T,U-U-2
406 8/21/73	Labeling - Nitrates Omitted from Product Formulae	Q,P,T, U-U-2	619 2/25/74	MPI Directive 918.1, Poultry Carcass Inspection Program	Q
418 8/31/73	Labeling Standards for Certain Cooked Sausages	Q,P,T,U-U-2			

DISTRIBUTION: (Issuances)	CATEGORY: A - General	REGS:	OPI: STS-IC
		MANUAL:	

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BULLETINS (cont'd)			BULLETINS (cont'd)		
Number Date	Subject	Distribution Codes	Number Date	Subject	Distribution Codes
629 3/5/74	Sorbitol in Cooked Sausages	Q,P,T,U-U-2	75-29 2/11/75	Labeling Required Features	P,Q,S,U-U-2
648 3/20/74	Sampling Method for Establishment Not Using the Online Plan for Ready-to-Cook Young Chickens	Q,P,T,U-U-2	75-56 3/21/75	Poultry Carcass Inspection Program--Turkeys	A-O P,Q,S,T,U, U-2
650 3/19/74	Labeling Meat and Poultry Products with Nonmandatory Features at Locations Other than Official Establishments	Q,P,T,U-U-2	75-99 6/26/75	Universal Product Code and Postal Zip Code Added to Labeling	A-O,P, Q,S,U
670 4/12/74	Operations, Procedures and Equipment	Q,P,T,A,I,J, K,L,M,N,O	75-105 7/15/75	Asbestos Filters	A-O,P, Q,S,U,U-2
724 6/6/74	Training in Field Operations	EA,EK,EL,EN, EO,P,Q,T	75-129 9/2/75	Jar Closure - Vacuum-Packed Containers	A-O,P, Q,S,T,U-U-2
742 6/21/74	Procedure for Controlling Temperatures of Smoking and/or Drying Rooms in Plants Processing Country Cured Pork Products	Q,T,U-U-2	75-131 9/9/75	Review and Report of Accusations Against Inspection Personnel	A-O,P, Q,S,T,U
784 8/5/74	Poultry Carcass Inspection Program--Mature Chickens	All MPI Codes	75-138 9/25/75	Reduced Verification Testing for Fat and Added Water	A-O,P, Q,S,T
794 8/26/74	Neck Cracking for Mechanical Evisceration	P,Q,S,U	75-158 10/29/75	Bratwurst	A-O,P, Q,S,U,U-2
800 9/4/74	Procedures for Controlling Temperatures of Smoking and/or Drying Rooms in Plants Processing Dry-Cured Pork Products	Q,P,T,U,U-2	76-6 1/7/76	Items Used with Meat or Poultry Products that are Unapproved or Approved but Unacceptable	A-O,P,Q, S,U
809 9/10/74	Perishable, Heat Processed Canned Meat Products	Q,P,S,U-U-2	76-29 2/20/76	Canning Operations and Critical Control Factors	A-O,P,Q,S,T, U,U-2
816 9/16/74	Nutrition Labeling	All MPI Codes	76-40 3/8/76	Turkey Ham	A-O,P,Q,S,U
837 10/10/74	Maturation of Canned Hams Prior to Heat Processing	P,Q,S,T,U, U-2	76-41 3/9/76	Amendment to MPI Directive 462.1, Standards of Performance	EA,EI,EJ,EM
888 11/21/74	Nutrition Labeling	P,Q,T,U-U-2	76-58 4/15/76	Meat Branding Inks	A-O,P,Q,S, U,U-2 (Issuances)
911 12/24/74	Labeling Spices, Flavorings, and Colorings	Q,P,T,U-U-2	76-60 4/16/76	Labeling Meat Quality & Yield Grades	A-O,P,Q,S, U,U-2
75-3 1/2/75	Control of Canning Operations Conducted at Official Establishments	Q,P,S,T, U-U-2	76-65 4/27/76	Protein Multiplier Table Change in the Chemistry Laboratory Guidebook	A-O,P,Q
75-4 1/2/75	Flexible or Semirigid Retortable Packages	P,Q,S,T, U-U-2	76-74 5/6/76	Approving Officers (Imprest Fund)	EA,EI,EJ,EM
			76-75 5/10/76	Study to Establish Work Standards for Processing Inspectors	A-O,P,Q,U

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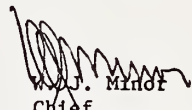
BULLETINS (cont'd)			BULLETINS (cont'd)		
Number Date	Subject	Distribution Codes	Number Date	Subject	Distribution Codes
76-79 5/17/76	Label Declarations of Salt or Sodium Content	A-T,U,U-2 (Issuances)	76-175 11/12/76	Livestock Slaughter Data	A-O,P,Q,S,U
76-80 5/19/76	Export of Poultry Products to Iraq	A-O,P,Q,S,U	76-178 11/16/76	Weekly Code Numbers for MP Form 404	Issuances A-O,P,Q,S, T,U
76-82 5/27/76	Exports of Inedible Product	A-O,P,Q,S,U	76-179 11/17/76	Inspection Requirements for Certain Uncured Beef Products	A-O,P,Q,S, T,U,U-2
76-84 5/28/76	Change of Residue Program to the Regional Office	A-O,P,Q	76-186 11/29/76	Meat Slaughter and Processing Data Forms MP 403, 403-6, and 404	M90 (M01-M03) M05 Thru M12
76-113 7/13/76	Prohibition Against Carrying Firearms	A-O,P,Q,S,T	76-192 12/8/76	Missing Viscera--Recording and Condemnations	A-O,P,Q,S, T,U
76-116 7/21/76	Tours of Duty	Limited	76-195 12/10/76	January 2, 1977 Changeover Date for Revised MP Form 403, 403-6, and 404	A-O,P,Q,S
76-123 8/3/76	MPI-APHIS Management and Communication System Coordination	A-O,Q	76-198 12/13/76	Utilization of Employees on Short Days	A-O,P,Q,S
76-136 8/25/76	Import Certification	A-O,P,Q,S	76-205 12/22/76	Designation of Holiday	Limited
76-137 8/26/76	Echinococcosis Reporting	A-O,P,Q,S	77-1 1/3/77	Export of Meat to the Federal Republic of Germany	A-O P,Q,S,U
76-143 9/1/76	Temporary Restraining Order	A-O,P,Q,S, U,U-2	77-5 1/25/77	MP Form 455	A-O P,Q,S,T,U
76-145 9/8/76	Clarification of Religious (Buddhist) Requirement	A-O,P,Q,S, U,U-2	77-12 1/31/77	Submitting Quality Control Program for MPI Approval	A-O P,Q,S,U,U-2
76-146 9/14/76	Mechanically Deboned Meat	A-O,P,Q,S,T, U,U-2	77-13 2/1/77	Guidelines for Semi-Dry Poultry Offal Systems	A-O P,Q,S,U,U-2
76-147 9/17/76	Inspection of Contract Specification Product	A-O,P,Q,S, T,U	77-18 2/9/77	Labeling Meat Quality and Yield Grades	A-O P,Q,S,U,U-2
76-153 9/23/76	Modification of MP Form 408	A-O,P,Q,S,U	77-19 2/9/77	Water Reuse	A-O P,Q,S,U
76-156 10/6/76	Low Temperature Rendered Products	A-O,P,Q,S,T, U,U-2	77-20 2/10/77	Labeling Declaration for Proprietary Mixtures	A-O,P,Q,S,T, U,U-2
76-170 11/4/76	Application Form for Label Approval	A-O,P,Q,S,U	77-27 3/7/77	Imports from Spain	A-O,P,Q,S
76-172 11/11/76	Staff Functions-Technical Services	A-O,P,Q	77-28 3/7/77	Imports from Panama	A-O,P,Q,S

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BULLETINS (cont'd)			BULLETINS (cont'd)		
Number Date	Subject	Distribution Codes	Number Date	Subject	Distribution Codes
77-30 3/8/77	Poultry Labels Approval	A-O,P,Q,S,T	77-63 5/12/77	Exports of Horsemeat to France	A-O P,Q,S,U
77-32 3/8/77	Identification of Gelatin or Monosodium Glutamate on MP Form 22	A-O,P,Q,S	77-64 5/12/77	Poultry Exports to Great Britain and New Zealand	A-O P,Q,S,U
77-34 3/16/77	Chemical Disinfection in Lieu of 180° F. Water	A-O,P,Q,S,U, U-2 (Issuances)	77-65 5/13/77	Thirty-Thirty Test for Per- cent Pump	A-O P,Q,S,U, U-2
77-35 3/17/77	New Members for MPI Head- quarters EEO Advisory Committee	A-O,P,Q,S,T	77-66 5/17/77	Energy	A-O,P,Q,S,U (Issuances)
77-36 3/17/77	Selection of MPI Headquarters Operations FWPC	A-O,P,Q,S	77-69 5/24/77	Exports to Sweden	A-O,P,Q,S,U
77-40 2/23/77	Certified and Recognized Laboratories	A-O,P,Q,S	77-71 5/24/77	Random Sampling Require- ments for Residue Monitoring	A-O,P,Q,S
77-43 4/1/77	Stamping U.S. Customs Form 7512, "U.S. Refused Entry"	A-O,P,Q,S	77-72 6/1/77	Exports of Horsemeat to Sweden	A-O,P,Q, S,U
77-49 4/15/77	Compensability of Travel as Work	A-O,P,Q,S	77-73 6/1/77	Compensability of Travel as Work While Assigned to Training	A-O P,Q,S,T
77-54 4/26/77	Errors in MP Forms 403, 403-6, and 404	A-O,P,Q,S	77-74 6/8/77	Mechanical Label Printing Devices	A-O,P,Q,S,U
77-55 4/28/77	Guidelines for Charging Obligation Documents Under the Reorganization of FSQS and APHIS	A-O	77-75 6/8/77	Exports to Great Britain (United Kingdom (U.K.))	A-O,P,Q,S,U
77-57 4/28/77	Workweek, Callback Time	A-O,P,Q,S,T	77-76 6/8/77	Cheesefurter Samples for Added Water Compliance	A-O,P,Q,S
77-58 5/11/77	Grade Markings on Containers of Beef Cuts for USDA Contract	A-O,P,Q,S,U, U-2	77-77 6/14/77	Submission of Samples for Biological Residue Analysis	A-O,P,Q,S
77-59 5/11/77	Application for Federal Inspection	A-O P,Q,S,U	77-78 6/15/77	Silicone Sealants and Adhesives	A-O,P,Q,S,U
77-61 5/11/77	Exports to the Netherlands Antilles	A-O P,Q,S,U	77-79 6/22/77	Labels for Pepperoni Sausage	A-O,P,Q,S,U
77-62 5/12/77	Exports to Japan	A-O P,Q,S,U	77-80 6/23/77	Pseudorabies and Hog Cholera Surveillance	A-O,P,Q,S,U VS by ISR
			77-85 6/28/77	Exports to the Netherlands	A-O,P,Q,S,U
			77-86 6/28/77	Exports to France	A-O,P,Q,S,U
			77-87 6/28/77	Poultry Exports to Iran	A-O,P,Q,S,U
			77-88 6/28/77	Poultry Exports to Fiji	A-O,P,Q,S,U

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BULLETINS (cont'd)			BULLETINS (cont'd)		
Number Date	Subject	Distribution Codes	Number Date	Subject	Distribution Codes
77-90 6/29/77	Exports to Japan	A-O,P,Q,S,U	77-108 8/8/77	Exports to Canada - Pharmaceutical Products	A-O,P,Q,S,U
77-91 6/29/77	Minimum Count	A-O,P,Q,S,U	77-109 8/16/77	Hold and Test Restriction on Imported Product from Est. TIF 34, Mexico	A-O,P,Q,S
77-92 7/6/77	The Implementation of the National Interim Primary Drinking Water Regulations and Their Effect on the Meat and Poultry Inspection Program	A-O,P,Q,S,U, U-2	77-110 8/19/77	Hold and Test Restriction on Imported Product from Est. 89, Argentina	A-O,P,Q,S
77-94 7/6/77	Representations and War- ranties in Connection with USDA Purchase Programs	A-O,P,Q,S,U	77-111 8/24/77	Export of Pork to Great Britain (United Kingdom)	A-O,P,Q,S,U
77-95 7/6/77	Import Certification	A-O,P,Q,S	77-112 8/26/77	Lifting Restrictions on Imported Product from Est. 1, Nicaragua	A-O,P,Q,S,
77-96 7/15/77	Jar Closure Requirements	A-O,P,Q,S,T, U,U-2	77-113 8/26/77	Undercooked Imported Product	A-O,P,Q,S,U
77-97 7/14/77	Imports from France	A-O,P,Q,S	77-114 8/26/77	Residue Sampling Requirements	A-O,P,Q,S, U-2
77-98 7/14/77	Correction of APHIS Bulletin 76-30	A-O,P,Q,S,T	<u>BULLETINS DELETED</u>		
77-99 7/14/77	Use of "Class" Identifica- tion on MP Form 506	A-O,P,Q,S,U	77	76-53	76-209
77-100 7/15/77	Exports to Spain	A-O,P,Q,S,U	211	76-63	77-45
77-102 7/25/77	Exports to Caribbean Islands	A-O,P,Q,S,U	223	76-81	77-46
77-103 7/25/77	Exports to the Republic of China (Taiwan)	A-O,P,Q,S,U	225	76-103	77-47
77-104 8/2/77	Pretest and Certification of Imported Product from Establishment 7, Guatemala	A-O,P,Q,S	335	76-107	77-48
77-105 8/8/77	Exports to Japan	A-O,P,Q,S,U	424	76-110	77-49
77-106 8/8/77	Poultry Exports to the Federal Republic of Germany	A-O,P,Q,S,U	450	76-114	77-50
77-107 8/8/77	Canned Product (21-Pound Hams) From the Netherlands	A-O,P,Q,S	602	76-157	77-51
			661	76-162	77-52
			727	76-167	77-53
			75-23	76-168	77-54
			75-43	76-173	77-55
			75-45	76-181	77-56
			75-162	76-184	77-57
			76-1	76-191	77-58
			76-13	76-197	77-59
			76-35	76-200	77-60
			76-46	76-203	77-61
			76-51	76-204	77-62
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W. J. Minor
Chief

Issuance Coordination Staff



UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D.C. 20250

Meat and Poultry Inspection Manual

September 1977

CHANGE: 77-9

MAINTENANCE INSTRUCTIONS

Remove Page	Insert Page	Numbered
78a	78a	77-9
209 and 210	209• and 210	77-9

Pen-and-Ink Changes

Page 137, **left** column, first line, change "(3)" to "(2)."

Page 215, delete the form MP 448.

Page 261n, left column, under (b), Poultry Products, fourth line, change the word "**d**istrict" to "country."

Page 226, section 22.13(c)(2), delete second paragraph.

* c. A sanitary nuisance is not
* created.

* d. All carcasses in the lot will
* be released if the pooled viscera are
* free of lesions which would warrant
* condemnation of any carcass. All
* carcasses in the lot will be condemned
* if any such viscera show lesions
* requiring carcass condemnation, or if
* any of the requirements in a through
* c are not met.

* Record the number of carcasses con-
* demned for lesions separately from the
* other carcasses in the lot. For
* example, if the lesions are observed
* in one of the pooled viscera sets
* which require carcass condemnation;
* i.e., leukosis, one carcass would be
* recorded on the MP Form 514 as con-
* demned for leukosis and the other car-
* cass in the lot as condemned for
* missing viscera.

3. Establishments may choose any
lot size it deems appropriate. Except
for the matters described in (2) above,
MPI's responsibility is limited to
honoring requests to examine prepared
lots.

(c) Inspector's Helper

To maintain a good production rate,
one properly trained plant employee
shall be designated for each inspector
to: (1) trim off abnormalities
(bruises, contamination, etc.) as
directed by inspector; (2) remove from
line and place condemned birds or
parts in cans; (3) mark inspector's
worksheet (MP Form 514); (4) pick
missed feathers; (5) assist as much as
possible to allow inspector to devote
his full attention to post-mortem
inspection.

The reverse of this page is intended to be blank.

Chart 20.1 - Forms

FORM	USE	COPIES	SUBMITTAL	DISTRIBUTION	OTHER INFORMATION
MP 4, Odd Hour Inspection Report	Each inspection	3	See form	See form	See form
+MP 7, Certificate of Wholesomeness	Export to Belgium	4	Completed by plant and inspector. Upon completion	Same as MP 412-3	See form
MP 11, Services Rendered	Changeable Service	4	Monthly	See form	
+MP 17, Certificate for Glands, Organs, and offals imported for Pharmaceutical Purposes	Export to France	4	Completed by plant and inspector. Upon completion	Same as MP 412-3	See form
MP 22, Chemical Laboratory Analysis	Chemical analysis	5	For each sample or composite	See form	See sec. 20.9
MP 23, Laboratory Report	Pathology, microbiology or residue analysis	6	For each sample or composite	See form	See sec. 20.10
* * +MP 31, Establishment Application for export of meat or poultry	Export to Germany	2	Completed by plant. Upon completion	Original and copy to FO-FP for signature of Deputy Admin.	See form
+MP 36, Water and Temperature Checks	Daily. To record temperature and water used	1	See form	See form	Record temperature of chill water and product--carcass, parts, giblets, parts on cutup line, etc.--and water used in continuous chillers.
+MP 40, Health Certificate for Importation of Fresh Poultry Meat into the European Economic Community (EEC)	Export to Countries in the European Economic Community (EEC)	4	Completed by MPI veterinarian. Upon completion.	With shipment	See form
+MP 42, Certificate of Origin and Health for Importation of Meat into Italy	Export to Italy	4	Completed by MPI veterinarian. Upon completion	Same as MP 412-3	See form
*+MP 47, Certificate of Wholesomeness (for poultry products destined for importation into Belgium)	Export to Belgium	4	Completed by plant and MPI veterinarian. Upon completion	With Shipment	See form and sec. 22.23 *

Note: See footnotes at end of chart

Chart 20.1 - Forms, cont.

Form	Use	Copies	Submittal	Distribution	Other Information
+MP 58, Certificate of Fitness for Consumption Issued by an Official Veterinarian for fresh Poultry Meat Imported from (non-member) Foreign Countries	Export to the Federal Republic of Germany	4	Completed by plant and MPI veterinarian. Upon completion	With shipment	See form and sec. 22.35 *
+MP 59, Certificate of Fitness for Consumption Issued by an Official Veterinarian for Processed Poultry Meat Imported from a Non-member Foreign Country	Export to the Federal Republic of Germany	4	Completed by plant and MPI veterinarian. Upon completion	With shipment	See form and sec. 22.35 *
+MP 62, Health Certificate for the Importation of Beef and Pork and of Products Manufactured from such meat	Export to the Federal Republic of Germany	4	Completed by plant and MPI veterinarian. Upon completion	Same as MP 412-3	See form and sec. 22.35 *
+MP 63, Refused Entry Notification	Import inspection	5	Upon completion	See form	
+MP 64, Official Receipt for Samples of Foreign Products collected for Laboratory Examination	Import inspection	2	Upon completion	Gov't office-copy--broker-copy	
+MP 65, Sampling work sheet	Import inspection	1	Retained by inspector	Gov't office	
+MP 66, Incubation Log	Import inspection	1	Retained by inspector	Gov't office	



UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND QUALITY SERVICE
MEAT AND POULTRY INSPECTION PROGRAM
WASHINGTON, D.C. 20250

MEAT AND POULTRY INSPECTION REGULATIONS

SEPTEMBER 1977

CHANGE: 77-9

MAINTENANCE INSTRUCTIONS

Remove Page	Insert Page (numbered 77-9)
SUBCHAPTER A - MANDATORY MEAT INSPECTION	
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(§ 318.14(b) cont'd.)

one-half of 1 percent available chlorine (5,000 parts¹ per million or other equivalent disinfectant approved by the Administrator¹ shall be applied to the surface of the rooms and equipment and rinsed with potable water before use.

(c) Hermetically sealed containers of product which have been contaminated by polluted water shall be examined promptly by the official establishment under supervision of an inspector and rehandled as follows:

(1) Separate and condemn all product in damaged or extensively rusted containers.

(2) Remove paper labels and wash the remaining containers in warm soapy water, using a brush where necessary to remove rust or other foreign material. Disinfect these containers by either of the following methods:

(i) Immerse in a solution of sodium hypochlorite containing not less than 100 parts per million of available chlorine or other equivalent disinfectant approved by the Administrator,¹ rinse in potable water, and dry thoroughly; or

(ii) Immerse in 212° F. water, bring temperature of the water back to 212° F. and maintain the temperature at 212° F. for 5 minutes, then remove containers from water and cool them to 95° F. and dry thoroughly.

(3) After handling as described in subparagraph (2) of this paragraph, the containers may be relacquered, if necessary, and then relabeled with approved labels applicable to the product therein.

(4) The identity of the canned product shall be maintained throughout all stages of the rehandling operations to insure correct labeling of the containers.

§ 318.15 Tagging chemicals, preservatives, cereals, spices, etc., "U.S. retained."

When any chemical, preservative, cereal, spice, or other substance is intended for use in an official establishment, it shall be examined by a Program employee and if found to be unfit or otherwise unacceptable for the use intended, or if final decision regarding acceptance is deferred pending laboratory or other examination, the employee shall attach a "U.S. retained" tag to the substance or container thereof. The substance so tagged shall be kept separate from other substances as the circuit supervisor may require and shall not be used until the tag is removed, and such removal shall be made only by a Program employee after a finding that the substance can be accepted, or, in the case of an unacceptable substance, when it is removed from the establishment.

§ 318.16 Pesticide chemicals and other residues in products.

(a) Nonmeat ingredients. Residues of pesticide chemicals, food additives and color additives or other substances in or on ingredients (other than meat, meat byproducts, and meat food products) used in the formulation of products shall not exceed the levels permitted under the Federal Food, Drug, and

¹ A list of approved disinfectants is available upon request to Scientific Services, Meat and Poultry Inspection Program, Food Safety and Quality Service, U.S. Department of Agriculture, Washington, D.C. 20250.

(§ 318.16(a) cont'd.)

Cosmetic Act, and such nonmeat ingredients must otherwise be in compliance with the requirements under that Act.

(b) Products, and meat, meat byproduct, or other meat food product ingredients. Products, and products used as ingredients of products, shall not bear or contain any pesticide chemical, food additives, or color additive residue in excess of the level permitted under the Federal Food, Drug, and Cosmetic Act and the regulations in this subchapter, or any other substance that is prohibited by such regulations or that otherwise makes the products adulterated.

(c) Standards and procedures. Instructions specifying the standards and procedures for determining when ingredients of finished products are in compliance with this section shall be issued to the inspectors by the Administrator. Copies of such instructions will be made available to interested persons upon request made to the Administrator.

* § 318.17 Cooking requirements for cooked beef roast. *

* Cooked beef roast shall be prepared by a cooking procedure that produces a *
* minimum temperature of 145° F. (63° C.) in all parts of each roast. *

PART 319-DEFINITIONS AND STANDARDS OF IDENTITY OR COMPOSITION

AUTHORITY: The provisions of this Part 319 issued under sec. 21, Federal Meat Inspection Act, as amended by the Wholesome Meat Act (21 U.S.C. Supp., sec. 601 et seq.), and Public Law 91-342; Talmadge-Aiken Act of Sept. 28, 1962 (7 U.S.C. 450); Act of July 24, 1919 (7 U.S.C. 394); subsection 21(b), Federal Water Pollution Control Act, as amended by Public Law 91-224 and by other laws.

Subpart A-General

§ 319.1 Labeling and preparation of standardized products.

Labels for products for which standards of identity or composition are prescribed in this part shall show the appropriate product name, an ingredient statement, and other label information in accordance with the special provisions, if any, in this part, and otherwise in accordance with the general labeling provisions in Part 317 of this subchapter, and such products shall be prepared in accordance with the special provisions, if any, in this part and otherwise in accordance with the general provisions in this subchapter. Any product for which there is a common or usual name must consist of ingredients and be prepared by the use of procedures common or usual to such products insofar as specific ingredients or procedures are not prescribed or prohibited by the provisions of this subchapter.

Subpart B-Raw Meat Products

§ 319.15 Miscellaneous beef products.

(a) Chopped beef, ground beef. "Chopped Beef" or "Ground Beef" shall consist of chopped fresh and/or frozen beef with or without seasoning and without the addition of beef fat as such, shall not contain more than 30 percent fat, and shall not contain added water, binders, or extenders. When beef cheek meat (trimmed beef cheeks) is used in the preparation of chopped or ground beef, the amount of such cheek meat shall be limited to 25 percent; and

§ 319.103 Cured beef tongue.

In preparing "Cured Beef Tongue," the application of curing solution to the fresh beef tongue shall not result in an increase in the weight of the cured beef tongue of more than 10 percent over the weight of the fresh uncured beef tongue.

§ 319.104 Cured pork products, unsmoked and smoked.

(a) Cured, unsmoked products. Cured, unsmoked, "Boneless Pork Shoulder," "Boneless Pork Shoulder Butts," or pieces of pork loin in casings or similar containers of consumer size, shall not contain more than 10 percent added substances as a result of the curing process.

(b) Smoked products. The weight of any smoked products such as "Ham," "Pork Shoulder," "Pork Shoulder Picnic," "Pork Shoulder Butt," or similar products, except such products prepared for canning, shall not exceed the weight of the fresh uncured article.

(c) Other cooked, cured products. The preparation of any cooked, cured products, such as "Ham," "Pork Shoulder," "Pork Shoulder Picnic," "Pork Shoulder Butt," and "Pork Loin," or similar products, either by moist or dry heat (except such products prepared for canning), shall not result in the finished cooked product weighing more than the fresh uncured article.

(d) Cured, water added products. Products resembling standardized ham and other pork products of the kinds provided for in paragraph (b) or (c) of this section, which do not conform to such provisions because they contain added water not in excess of 10 percent of the weight of the fresh, uncured products, shall bear on their labels the term "Water Added," as a part of the product name, in prominent lettering not less than three-eighths inch in height, and if not placed in a consumer-size package labeled in accordance with this part and Part 317 of this subchapter, shall be marked with the term "Water Added" the full length of the product. However, the Administrator may approve smaller lettering for labels of small packages, such as 4-ounce packages, when he finds that the size and style of the lettering in connection with the product name are such as to insure the prominence of the required terms. The qualifying phrase "Up to 10 percent" or equivalent phrase may be used in labeling such products in connection with the term "Water Added" at the option of the operator of the establishment, provided the qualifying phrase does not detract from the prominence of the term "Water Added."

(e) Canned products. The preparation of any canned products such as "Ham," "Pork Shoulder Picnic," or similar products, shall not result in an increase in weight of more than 8 percent over the weight of the fresh uncured article.

(f) Pressed ham, spiced ham, and similar products. "Pressed Ham," "Pressed Ham with Natural Juices," "Spiced Ham," and similar products may contain finely chopped ham shank meat to the extent of 25 percent over that normally present in the boneless ham. The weight of the cured chopped ham prior to processing shall not exceed the weight of the fresh uncured ham, exclusive of the bone and fat removed in the boning operation, plus the weight of the curing ingredients and 3 percent moisture.

§ 319.105 Chopped ham.

(a) "Chopped Ham" is the semisolid meat food product, in the form of a compact mass with a limited amount of cooked out juices, which is prepared with ham, curing agents, seasonings, and any of the optional ingredients listed in paragraph (b) of this section, in accordance with the provisions of subparagraphs (1), (2), and (3) of this paragraph.

(1) Fresh ham, cured ham, or smoked ham, or a mixture of two or more of such meat components may be used. The weight of the cured chopped ham prior to processing shall not exceed the weight of the fresh uncured ham and fresh uncured ham shank meat if any is used, exclusive of the bones and fat removed in the boning operations, plus the weight of the curing ingredients and 3 percent moisture.

(2) The curing agents that may be used, singly or in combination, are salt, sodium nitrate, sodium nitrite, potassium nitrate, and potassium nitrite. When sodium nitrate, sodium nitrite, potassium nitrate, or potassium nitrite is used, singly or in combination, the amount thereof shall not * exceed that permitted in § 318.7(c)(4) of this subchapter. *

(3) The seasonings that may be used, singly or in combination, are salt, sugar (sucrose or dextrose), spice, and flavoring, including essential oils, oleoresins and other spice extractives.

(b) Chopped ham may contain one or more of the following optional ingredients:

(1) Finely chopped ham shank meat (fresh, cured, or smoked, or a combination thereof) to the extent of not more than 25 percent over that normally present in the boneless ham;

(2) Water, for the purpose of dissolving the curing agents, and not in excess of the amount permitted in paragraph (a)(1) of this section;

(3) Monosodium glutamate;

(4) Hydrolyzed plant protein;

(5) Corn syrup solids, corn syrup and glucose syrup, singly or in combination, in an amount not to exceed 2 percent (calculated on a dry basis) of all the ingredients used in preparing the chopped ham;

(6) Disodium phosphate, sodium hexametaphosphate, sodium tripolyphosphate, sodium pyrophosphate, and sodium acid pyrophosphate, singly or in combination, * in an amount not to exceed that permitted in § 318.7(c)(4) of this subchapter; *

(7) Ascorbic acid, sodium ascorbate, isoascorbic acid or sodium isoascorbate in an amount not to exceed that permitted in § 318.7(c)(4) of this subchapter;

(8) Dehydrated onions or onion powder;

(9) Dehydrated garlic or garlic powder.

§ 319.106 "Country Ham," "Country Style Ham," "Dry Cured Ham," "Country Pork Shoulder," "Country Style Pork Shoulder," and "Dry Cured Pork Shoulder."

(a) "Country Ham," "Country Style Ham," or "Dry Cured Ham," and "Country Pork Shoulder," "Country Style Pork Shoulder," or "Dry Cured Pork Shoulder," are the uncooked, cured, dried, smoked or unsmoked meat food products made respectively from a single piece of meat conforming to the definition of "ham," as specified in § 317.8(b)(13) of this subchapter, or from a single piece of meat from a pork shoulder. They are prepared in accordance with paragraph (c) of this section by the dry application of salt (NaCl), or by the dry application of salt (NaCl) and one or more of the optional ingredients as specified in

(§ 325.20 cont'd.)

(b) Sell, transport, offer for sale or transportation, or receive for transportation, in commerce, any dead, dying, disabled, or diseased livestock, or parts of the carcasses of any livestock that died otherwise than by slaughter, unless such livestock and parts are consigned and delivered, without avoidable delay, to establishments of animal food manufacturers, renderers, or collection stations that are registered as required by Part 320 of this subchapter, or to official establishments that operate under Federal inspection, or to establishments that operate under a State or Territorial inspection system approved by the Secretary as one that imposes requirements at least equal to the Federal requirements for purposes of paragraph 301(c) of the Act;¹

(c) Buy in commerce or import any dead, dying, disabled, or diseased livestock or parts of the carcasses of any livestock that died otherwise than by slaughter, unless he is an animal food manufacturer or renderer and is registered as required by Part 320 of this subchapter, or is the operator of an establishment inspected as required by paragraph (b) of this section and such livestock or parts of carcasses are to be delivered to establishments eligible to receive them under paragraph (b) of this section;

(d) Unload en route to any establishment eligible to receive them under paragraph (b) of this section, any dead, dying, disabled, or diseased livestock or parts of the carcasses of any livestock that died otherwise than by slaughter, which are transported in commerce or imported by any such person: Provided, That any such dead, dying, disabled, or diseased livestock, or parts of carcasses may be unloaded from a means of conveyance en route where necessary in case of a wreck or otherwise extraordinary emergency, and may be reloaded into another means of conveyance; but in all such cases, the carrier shall immediately report the facts by telegraph or telephone to the Compliance * Staff, Meat and Poultry Inspection Field Operations, Food Safety and Quality * Service, U.S. Department of Agriculture, Washington, D.C. 20250; *

(e) Load into any means of conveyance containing any dead, dying, disabled, or diseased livestock, or parts of the carcasses of any livestock that died otherwise than by slaughter, while in the course of importation or other transportation in commerce any livestock or parts of carcasses not within the foregoing description or any other products or other commodities.

§ 325.21 Means of conveyance in which dead, dying, disabled, or diseased livestock and products thereof shall be transported.

All vehicles and other means of conveyance used by persons subject to § 325.20 for transporting in commerce or importing, any dead, dying, disabled, and diseased livestock or parts of carcasses of livestock that died otherwise

1 A list of such registrants, States, and amendments thereof, will be published in the Federal Register, and information concerning the registration status of particular animal food manufacturers, renderers, or collection stations, or the status of particular States or Territories may also be obtained from the Director, Administrative Services Division, Food Safety and Quality Service, U.S. Department of Agriculture, Washington, D.C. 20250.

(§ 325.21 cont'd.)

than by slaughter shall be leak-proof and so constructed and equipped as to permit thorough cleaning and sanitizing. The means of conveyance so used in conveying such livestock, or parts thereof, shall be cleaned and disinfected prior to use in the transportation of any product intended for use as human food. The cleaning procedure shall include the complete removal from the means of conveyance of any fluid, parts, or product of such dead, dying, disabled, or diseased livestock and the thorough application of a disinfectant to the interior surfaces of the cargo space. Substances permitted for such use are:

(a) "Liquefied phenol" (U.S.P. strength 87 percent phenol) in the proportion of at least 6 fluid ounces to 1 gallon of water.

(b) "Cresylic disinfectant" in the proportion of not less than 4 fluid ounces to 1 gallon of water; and such other disinfectants as are approved by the Administrator in specific cases. The use of "cresylic disinfectant" is permitted subject to the conditions prescribed in § 71.10(b) of this title.

Part 327-IMPORTED PRODUCTS

AUTHORITY: The provisions of this Part 327 issued under sec. 21, Federal Meat Inspection Act, as amended by the Wholesome Meat Act (21 U.S.C. Supp., sec. 601 et seq.), and Public Law 91-342; Talmadge-Aiken Act of Sept. 28, 1962 (7 U.S.C. 450); Act of July 24, 1919 (7 U.S.C. 394); subsection 21(b), Federal Water Pollution Control Act, as amended by Public Law 91-224 and by other laws.

§ 327.1 Application of provisions.

The provisions of this part shall apply to products derived from cattle, sheep, swine, goats, horses, mules, and other equines, if capable of use as human food. Compliance with the conditions for importation of products under this part does not excuse the need for compliance with applicable requirements under other laws, including the provisions in Parts 94, 95, and 96 of Chapter I of this Title.

§ 327.2 Eligibility of foreign countries for importation of products into the United States.

(a) (1) Whenever it shall be determined by the Administrator that the system of meat inspection maintained by any foreign country, with respect to establishments preparing products in such country for export to the United States, insures compliance of such establishments and their products with requirements at least equal to all the inspection, building construction standards, and all other provisions of the Act and the regulations in this subchapter which are applied to official establishments in the United States, and their products, and that reliance can be placed upon certificates required under this part from authorities of such foreign country, notice of that fact will be given by including the name of such foreign country in paragraph (b) of this section. Thereafter, products prepared in such establishments which are certified and approved in accordance with subparagraph (3) of this

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PUBLICATIONS

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Meat and Poultry Inspector Manual. This manual contains procedural guidelines and instructions useful in enforcing laws and regulations related to Federal meat and poultry inspection. Copy of the publication and change since its printing: \$16.50 in U.S. and possessions, and \$20.75 in other countries.

Meat and Poultry Inspector Regulations. This publication contains regulations for slaughter and processing of livestock, poultry, as well as for certain voluntary services and humane slaughter. Copy of the publication and changes since its printing: \$30.00 in U.S. and possessions, and \$37.50 in other countries.

* Meat and Poultry Inspection Directory. This directory is published semiannually. Subscription for *
* 1 year (two issues) is \$7.60 in U.S. and possessions, and \$9.50 in other countries; cost of one copy *
* is \$3.80 in U.S. and possessions, and \$4.75 in other countries. *

List of Chemical Compounds. Lists nonfood compounds authorized for use in plants operating under USDA Meat and Poultry, Rabbit and Egg Products Inspection Programs, and the U.S. Department of Commerce, Fishery Products Inspection Program. Cost of one copy is \$2.45 in U.S. and possessions, and \$3.05 in other countries.

U.S. Inspected Meatpacking Plants; A Guide to Construction, Equipment, Layout; Agriculture Handbook No. 191. This handbook is designed to supply interpretation of regulations and guidelines in designing, building, altering, and maintaining meatpacking plants to operate under Federal inspection. Cost of one copy is \$2.90 in U.S. and possessions, and \$3.65 in other countries.

Accepted Meat and Poultry Equipment. This publication is published three times yearly, contains information on equipment construction and acceptance, and lists commercially available equipment acceptable for use in federally inspected meat and poultry plants. Subscription for 1 year (three issues) is \$5.65 in U.S. and possessions, and \$7.10 in other countries; cost of one copy is \$1.90 in U.S. and possessions, and \$2.40 in other countries.

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